

PAGOS
DEL REY

D.O. Rueda

Blume Sauvignon Blanc

Blume Sauvignon Blanc is made in our Pagos del Rey winery, in Rueda, in the province of Valladolid. It is made from the international variety Sauvignon Blanc originally from France.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
VEGANO

Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY **Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 8-10 ºC**

Tasting Notes

Light yellow with greenish reflections. Its bouquet is intense with aromas of juicy peaches, mangoes and papayas, paired with touches of grass and hay. Its palate is fresh, fruity and lively with a light and vivacious finish.

Food Pairing

A perfect companion to many fish dishes, seafood or medium aged goats cheese. Perfect from home- grilled vegetables, and salted green peas with ham.

Technical Information

The Sauvignon Blanc grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. After crushing, the must is left for maceration for 6 to 8 hours at low temperature to achieve the maximum expression of aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C. The wine making process includes careful handling at every stage. The wine making process is carefully controlled at every stage.

Awards

DOUBLE GOLD
2025 Sakura Awards: Blume Sauvignon Blanc 2024 **Best Pairing for Japanese cuisine "TEMPURA"